



EST 2013

# HARRILD AND SONS



HARRILD & SONS

FARRINGDON EC 4

## CHRISTMAS MENU 2019

### Starters

Venison & pheasant terrine, port steeped blackberries, juniper & toasted sourdough

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Soy & ginger cured salmon, tenderstem broccoli salad, wasabi peas & yuzu dressing

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Goats cheese & roasted beetroot tart, beetroot walnut pesto & pomegranate molasses (v)

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Baked cauliflower & taleggio fondue, brown caper butter & toasted almonds (v)

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Wild mushrooms on toast, cep duxelle, sorrel & hazelnuts (vg)



### Mains

Roast turkey, chestnut stuffing, roast potatoes, parsnips, carrots,  
Brussels sprouts, gravy & cranberry sauce

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Chargrilled ribeye steak, truffle butter, watercress, chips & red wine jus

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Seabass fillet, roasted parsnip purée, caramelised chicory, fennel & clementine

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Chestnut tortelloni, roast pumpkin, cavolo nero, sage butter & parmesan (v)

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Butternut squash, sweet potato & stilton pie, braised red cabbage,  
glazed carrots & gravy (v, vg available)



### Desserts

Christmas pudding with brandy cream & red berries

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Spiced apple and caramel crumble tart, vanilla ice cream & grated fudge

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White chocolate passion fruit cheesecake, charred pineapple & pink peppercorns

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Vegan chocolate brownie, coconut yogurt, matcha & raspberries (vg)

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Quicke's cheddar, oatcakes & chutney

## £30 FOR THREE COURSES

Gluten free and allergen free options are also available. Please ask for further information.  
A discretionary 12.5% service charge will be added to your bill.

Menu available from the 25th of November and throughout the festive period via pre-booking with a minimum table of 4 people.  
To book please email [info@harrildandsons.com](mailto:info@harrildandsons.com) or speak to a member of staff.  
Festive platters are also available for larger parties. Please ask for more details.



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## CHRISTMAS PARTY MENU

### - Canapés -

Pork & herb sausage rolls

Vegan sausage rolls (vg)

Pigs in blankets, honey mustard glaze

Sage, cheddar & onion stuffing balls, chilli tomato chutney (v)

Deep fried Camembert & cranberry sauce (v)

Kiln smoked salmon, horseradish, cucumber, rye cracker

### Platter of 12 for £15

*1 Choice per platter. Minimum 5 platters per order*



### - Christmas Sliders -

Breaded turkey sando, mustard slaw, tonkatsu sauce

Pastrami Rueben, relish, gherkin, Swiss cheese

Black bean burger, charred sweetcorn salsa, avocado (vg)

'Nduja burger, roast peppers & goats cheese

Salmon fishcake, tartare sauce & gem lettuce

Hoisin duck, cucumber & spring onion

### Platter of 10 for £30 (1 choice per platter)

### Available for pre-order only

To book please email [info@harrildandsons.com](mailto:info@harrildandsons.com) or speak to a member of staff.  
Festive three-course meals also available. Please ask for more details.



# HARRILD AND SONS



## CHRISTMAS 2019

### Booking Information, Terms & Conditions

Thank you for your enquiry regarding a Christmas booking at Harrild and Sons. Our seasonal menus will be available for lunch & dinner reservations from Monday 25th of November up to & including Friday 20th of December.

We cater for all types of parties, offering a three course set menu with mince pies, or our festive canapé and slider platters for more informal parties. Please see menus for more details.

Please note that lunch reservations will be required to vacate their space by 4.30pm to allow relaying for evening reservations, however if you would like to extend this time please notify us when making your booking.

### Pre-Ordering

We require all Christmas bookings to provide a pre-order of their food options a minimum of seven days prior to their reservation. Any amendments should be made by email & provide as much detail as possible. To avoid any confusion on the day we suggest that each order for the 3-course meal be accompanied by the name of the guest. Special dietary options are also available, please ask for more details. For larger groups we also recommend that you notify us of your wine or drink preferences so that we can ensure we can fully cater to your requirements.

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### Securing your booking and cancellation policy

We will require C/C details to secure your booking. Our terms and conditions require 14 days notice for a cancellation. In the event we do not receive 14 days notice for a full cancellation or 48 hours notice for party size amendments, we will deduct £10 per head payment from the C/C details you provided. Your card will not be charged, otherwise. Bookings can be secured via our online reservation platform 'Design My Night'.

If you wish to make a booking from our canapés menu, we will require C/C details at the time of booking and 14 days notice for a cancellation. In the event you fail to give us 14 days notice for a full cancellation, or 48 hours notice for party size amendments we will deduct 25% of the total pre-order amount.

We recommend that any amendments be made via email.  
Please also note that any increases in group size are subject to availability.

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info@harrildandsons.com  
020 3714 2497